



# CATERING MENU

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# *Breakfast*



## COLD SELECTIONS

### **The Continental** **\$ 12.70 per person**

Fresh-baked pastries, bagels and muffins, served with fruit salad, individual juices and/or bottled waters, freshly brewed regular and decaffeinated coffee and assorted herbal and gourmet teas

## HOT SELECTIONS

### **The Classic** **\$ 21.50 per person**

Assorted quiches, sweet and yukon potato hash, country sausage, greek yougurt swirled with honey, seasonal berries and granola, individual juices and/or bottled waters, freshly brewed regular and decaffeinated coffee and assorted herbal and gourmet teas

### **The Gourmet** **\$ 22.95 per person**

Brioche french toast filled with seasonal fresh fruit, applewood smoked bacon, crispy potato pancake served with crème fraiche and apple salsa, individual juices and/or bottled waters, freshly brewed regular and decaffeinated coffee and assorted herbal and gourmet teas

## ALA CARTE SELECTIONS

### **Breakfast Basket** **\$ 4.95 per person**

Assorted pastries, coffeecakes, mini doughnuts, bagels and muffins served with whipped cream cheese, sweet butter and preserves

### **Bagel Platter** **\$ 3.50 per person**

Assorted bagels served with cream cheese and sweet butter

### **Scramble Wraps** **\$ 4.95 per person**

### **Fruit Platter or Salad** **\$ 3.75 per person**

### **Greek Yogurt with Honey Swirl** **\$ 2.75 per person**

**Add Seasonal Berries** **\$ 2.00 per person**

**Add Granola** **\$ 1.75 per person**

**Individual Juices** **\$ 1.50 per person**

**Bottled Water** **\$ 1.50 per person**

**Coffee & Tea** **\$ 2.75 per person**

Tallulah's dark roast coffee and Harney and Sons Tea

# Lunch



## COLD SELECTIONS

### The Sandbar

**\$ 18.20 per person**

(Boxed or Plattered – boxes can be labeled upon request)

Assorted sandwiches, chips, choice of green salad, potato or pasta salad, assorted desserts or cookies, assorted beverages and/or bottled water

## ALA CARTE SELECTIONS

### Sandwiches

**\$ 7.95 per person**

#### Homestyle Turkey

Roasted turkey, swiss cheese  
romaine lettuce, tomato & pepper-mayo

#### Perfectly Roasted Beef

Rare roast beef, horseradish cheddar cheese, caramelized onion jam, romaine lettuce & tomato

#### Captain Ahab

Dilled tuna, diced celery, romaine lettuce & cucumber

#### Parisian

French ham, brie cheese, arugula & dijon mustard

#### Southwest Turkey

Smoked turkey, pepper-jack cheese, roasted peppers, avocado & chipotle mayo

#### Chicken Club

Sliced chicken breast, smoked bacon, tomato, romaine lettuce & mayo

#### Chicken Salad

Roasted chicken, celery, blistered grapes & tarragon-lemon mayo

#### Greenfields

Grilled portabella mushroom, roasted red pepper, cucumber, goat cheese & arugula

### Salads

**\$ 3.75 per person**

#### Garden Salad

Baby greens, tomato, cucumber & balsamic vinaigrette

#### Chopped Salad

Romaine, chopped vegetables, ricotta & balsamic vinaigrette

#### Caesar Salad

Romaine, parmesan, garlic croutons & caesar dressing

#### Caprese Salad

Arugula, mozzarella, tomato, basil & balsamic vinaigrette

### Seasonal Salads

**\$ 3.75 per person**

#### Spring Salad

Baby greens, strawberries, chevre, toasted nuts & strawberry vinaigrette

#### Summer Salad

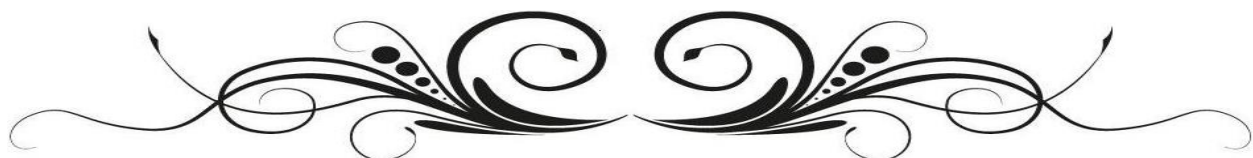
Arugula, tomato, watermelon, cucumber, feta & white balsamic

#### Harvest Salad

Baby greens, apple, dried cranberries, gorgonzola & cider vinaigrette

#### Winter Salad

Spinach, dried apricots, oranges, candied walnuts & citrus vinaigrette



# Lunch



## Pasta Salads

### Mediterranean

Sundried & roma tomato, black olives, capers & feta

### Three-Cheese Tortellini

with lemon-basil pesto & parmesan shards

\$ 3.75 per person

### Israeli Couscous

with wild mushrooms, artichoke & herbs

### Toasted Orzo

with butternut squash, parmesan & sage

## Assorted Salads

### Roasted White & Sweet Potato

Roasted potatoes, caramelized onions, herbs & mustard-shallot vinaigrette

### Quinoa

Quinoa with seasonal vegetables and/or dried fruits

\$ 3.75 per person

### New Potato

Red bliss potatoes, herbs & dill mayo

### Apple Slaw

Shredded apple, red cabbage, fennel & golden raisins

**\*Entrée salads available upon request, prices vary**

## Salad Add-ons

Grilled Chicken	\$ 3.75 per person
Sautéed Shrimp	\$ 4.75 per person
Blackened Salmon	\$ 4.75 per person
Soup (call for selection)	\$ 3.95 per person
Deli Platter	\$9.25 per person
Chips	\$ 1.25 per person
Fruit Platter or Salad	\$ 3.75 per person
Dessert Platter	\$ 3.75 per person
Cookie Platter	\$ 3.50 per person
Individual Beverages	\$ 1.75 per person
Bottled Water	\$ 1.50 per person
Coffee & Tea	\$2.75 per person

Tallulah's dark roast coffee and Harney and Sons Tea

# Lunch & Dinner



## HOT SELECTIONS

### Spring

**#1**

**\$ 16.95 per person**

Lemon-basil pesto chicken, parmesan and garlic toasted orzo and grilled vegetable medley

**#2**

**\$ 18.95 per person**

Wild roasted salmon with tomato chutney, trilogy of rice and charred green beans

### Summer

**#1**

**\$ 21.25 per person**

Roasted garlic-anchovy grilled chicken, pearl couscous with grilled tomato sweet corn and parmesan, three-bean salad and english cucumber, tomato and red onion salad

**#2**

**\$ 20.50 per person**

Spice rubbed pork tenderloin with tomato and sweet pepper relish, red bliss, purple and yukon gold potato with basil pesto, tri-cabbage and jicama slaw and summer salad

### Autumn

**#1**

**\$ 16.95 per person**

Cider glazed chicken with roasted apples, herb roasted yukon gold and sweet potatoes and harvest salad

**#2**

**\$ 19.95 per person**

Mediterranean cod fish with olives, sundried and roma tomatoes, israeli couscous and garden salad

### Winter

**#1**

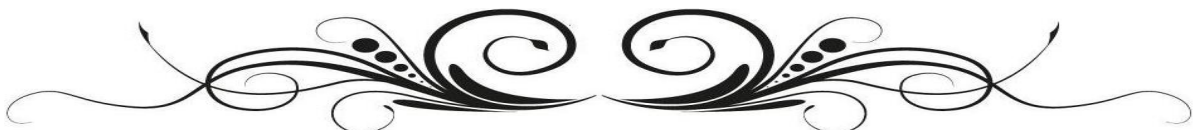
**\$ 21.25 per person**

Mahogany beef stew, whipped potato-parsnip mash and braised winter greens

**#2**

**\$ 19.75 per person**

Chicken marsala, sauteed spinach and roasted root vegetables



# Receptions



**Crudité** **\$ 5.25 per person**

Assorted seasonal vegetables served with green goddess dip

**Imported & Domestic** **\$ 5.95 per person**

**Cheese Platter**

Assorted imported and domestic cheeses, sliced baguettes and artisan crackers and fresh fruit

**Hummus & Pita Chips** **\$ 4.50 per person**

Traditional hummus served with crispy pita chips

**Antipasto Platter** **\$ 10.25 per person**

Assorted cured meats and cheeses, marinated and fresh vegetables served with flatbreads

**Tortilla Chips & Salsa** **\$ 4.25 per person**

Housemade tortilla chips and salsa

**Brushetta** **\$ 5.25 per person**

Tomato and Mozzarella Brushetta served with garlic rubbed crostini

## **FULL SERVICE RECEPTIONS**

Please inquire about our onsite services and event planning. We will happily create a custom menu reflecting your taste, ideas and budget. We can provide chefs, servers, bartenders, rentals, linen, flowers and much more. Let our creative team exceed your expectations!

## **LIBATIONS**

We have a full liquor license and professional friendly full service staff. Prices vary dependant on length of event.

We can provide the following services:

- Full Bar  
(top-shelf spirits, premium red & white wine, seasonal beer, soda & water)
- Partial Bar  
(premium red & white wine, seasonal beer, soda & water)
- Custom Specialty Drinks

# Catering Styles of Service



Three styles of catering service are available, allowing you to select the type of tableware and service that best match your event.

## ***In Time .....\$25.00***

This "drop off" catering style provides basic disposable tableware and platters, the greatest affordability for your event planning. This option is available for cold foods and beverages only. Please note that you are responsible for disposing of remaining food items.

## ***In Touch.....inquire for pricing***

This catering style provides enhanced disposable bamboo tableware and silver plastic ware as well as decorative platters and linen. An upscale touch for your event planning. This option is available for hot or cold food services.

## ***In Style.....inquire for pricing***

This catering style provides complete china and silverware settings as well as decorative platters and linen. Servers and bartenders are also available. An elegant presentation for your event. This option is available for hot or cold food services as well as buffet or plated meals.

## **Styles of Service**

Tallulah's specializes in creating customized menus for our clients. This menu is just a sampling of items we offer. Please inquire about other selections.

# Catering Policies

## **Deadlines & Final Meal Counts**

We request menu selections and final meal counts be received 24 hours prior to event for cold selections and 48 hours prior to hot selections. Additional charges may apply if meal count is increased after deadline. Reductions in meal counts cannot be reimbursed if received after deadline.

## **Cancellations**

Any cancellations received within 48 hours of the event will result in a charge of 50% of the total food bill. Cancellations on the day of the event will result in a charge of 100% of the total food bill. Any cancellation received within 24 hours of an event due to severe weather will result in a charge of 30% of the bill to cover food costs. Any cancellation received with more than 24 hours notice due to severe weather will be cancelled with no charge.